

Kentucky AGRICULTURAL News

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Commissioner
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PERIODICAL POSTAGE PAID

Medley's off to the races

Pork producer finds instant success in retail sales

KAN staff report

Food is best when it is fresh, and it's even better when you know where it came from. John Medley sells high-quality Kentucky pork products from a retail outlet in suburban Louisville. Only a few months old, Medley's store is off to a flying start.

Like any producer who longs for retail prices instead of farm prices, Medley knew the best way to get the prices he wanted was to open his own store. More than a year ago, the Washington County pork producer wrote out a bold business plan that would make him a storefront meat retailer. He opened Kentucky Heritage Meats in March.

“

*A chef who is not buying
locally is just plain stupid.”*

—Chef Gil Logan

In his first week of business, Medley closed a deal to supply Churchill Downs with all the pork it needed for Kentucky Derby weekend. Medley filled an order for 12,000 pounds of pork and had it to Churchill Downs Executive Chef Gil Logan's barbecue smokers within two days.

Medley said the Kentucky Department of Agriculture's Winifred Molohon was instrumental in networking with all the essential parties to pull off the massive order, matching Logan with distributor SYSCO and producer Medley. Medley was selling directly to consumers at the farmers' market in Louisville when he came in contact with

Here's what's cooking on TV



Roger Snell

Chef Rudy Gomez of Louisville prepares a dish while Kevin and Carrie Harned look on during the "WAVE 3 Listens" cooking show last spring. The program, in which top chefs cook with beef and Kentucky Proud foods, resumes in September. Story, page 7.

Molohon, who had a network of possible pork sources for him. Logan raved about the pork and prominently promoted the quality of all Kentucky food products that he bought for the Derby, even during a pre-race interview on the ESPN network.

"A chef who is not buying locally is just plain stupid," Logan said. "Why would they try to get something shipped from Kansas or Iowa, with the number of times it is handled, just to save a nickel?"

A total of nine producers in a cen-

tral Kentucky hog marketing cooperative, including Medley's own Happy Hollow Farm, supply the pork for

Medley's retail store. His store also carries top-quality Kentucky beef from Kentucky Home Grown Beef in Washington County. Lamb and brown eggs are also

sold, and he plans to add chicken in the near future, Medley said. He has generated major business for a friend who raises Shiitake mushrooms.

See KENTUCKY PROUD, page 6



Kentucky bans animals from VS-positive states

KAN staff report

Kentucky has banned all livestock, wild and exotic animals from New Mexico and western Texas from entering the state because animals in those states have been diagnosed with vesicular stomatitis.

The ban in Texas was extended south to the Gulf of Mexico on June 23 after equine on four premises in Starr County and one site in Dimmit County were diagnosed with VS.

Kentucky regulations prohibit the entry of livestock, wild and exotic animals from states where an animal has been diagnosed with the virus.

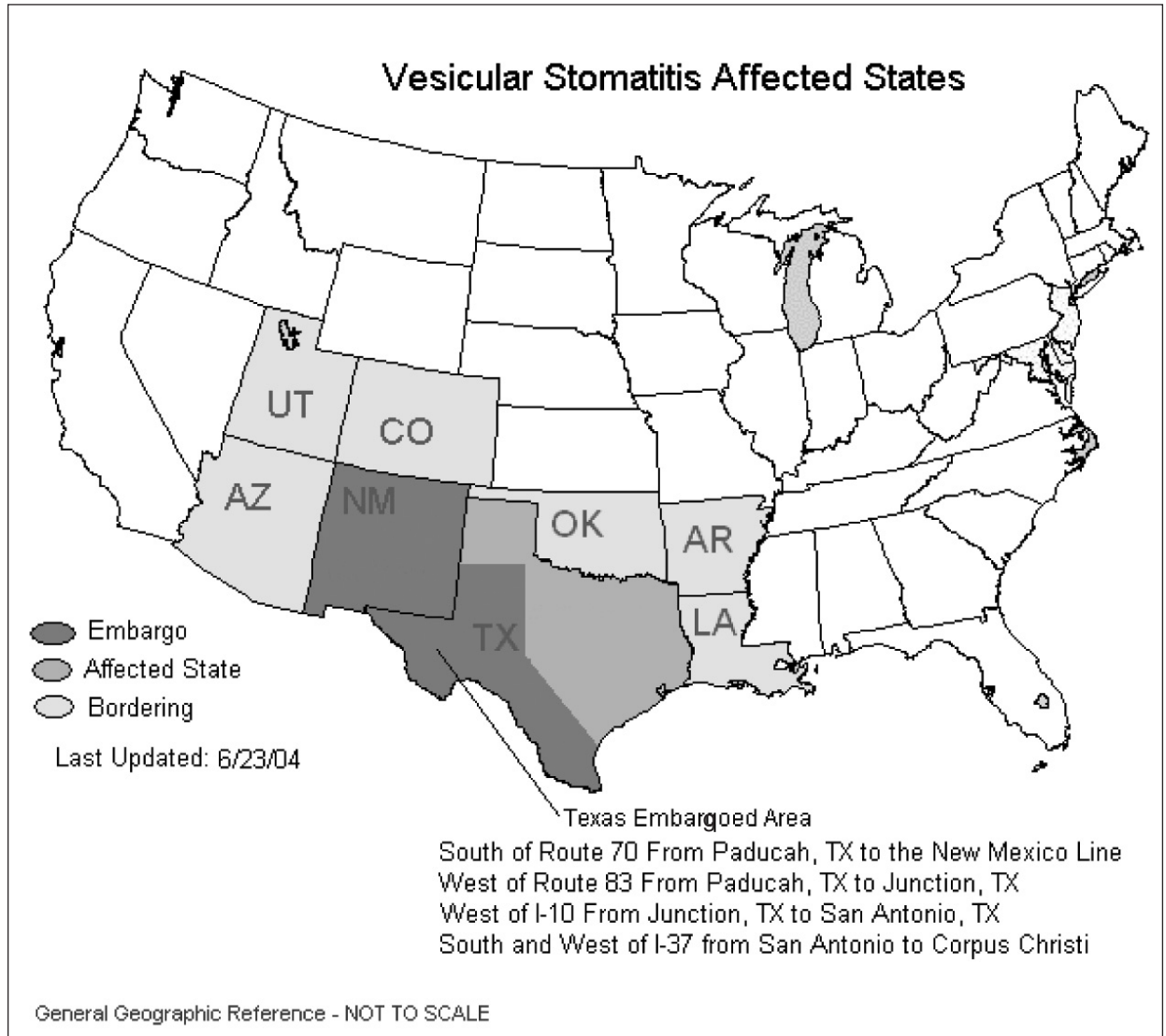
A ban originally was imposed in mid-May on animals from all of Texas as a result of a VS diagnosis in the western part of the state. A week later, Gov. Ernie Fletcher issued an emergency regulation that prohibited livestock from about 60 counties in west Texas from coming into Kentucky but allowed animals from the rest of Texas to enter the Commonwealth under certain conditions.

Equine coming into Kentucky from states that border Texas and New Mexico, as well as the non-restricted area of Texas, must have a negative vesicular stomatitis test within the 10-day period preceding entry into the Commonwealth.

Vesicular stomatitis occurs sporadically in the United States, usually in southwestern states. Before May, it was last diagnosed in the U.S. in 1998 in Texas and New Mexico.

The viral disease can affect horses, cattle and swine, and occasionally sheep, goats and deer. It causes blisters to form in the animal's mouth, on teats or along the hooves. Discomfort from the blisters can cause an animal to stop eating or suffer temporary lameness. Vesicular stomatitis is rarely fatal and usually lasts about two weeks.

For updates on the ban and requirements for bringing livestock into Kentucky, go to www.kyagr.com and click on Animal Health.



KAA honors Kroger



Governor's Office of Agricultural Policy

The Kentucky Aquaculture Association presented Kroger's Mid-South division with an award of excellence for its support and promotion of Kentucky aquaculture products. Pictured at the awards ceremony June 18 at Kroger's Louisville office are, from left: Steve Smith, president of Fishmarket Seafood, a Louisville-based seafood broker; Tom French, president of the Purchase Area Aquaculture Cooperative of Graves County; Dan Bonk, president of the Kentucky Aquaculture Association; Larry Columbia, Kroger vice president of merchandising; and Joe Currin of the PAAC.

KDA forage testing program earns national certification

KAN staff report

The Kentucky Department of Agriculture's Forage Testing Program has received certification from the National Forage Testing Association (NFTA), an organization dedicated to improving the accuracy of forage testing nationwide.

"I want to congratulate our staff for attaining NFTA certification," Agriculture Commissioner Richie Farmer said. "The Forage Testing Program provides an important service at a time when we are trying to upgrade the quality and utilization of our forages. Kentucky has tremendous potential in this area, and the Department is dedicated to helping our farmers reach that potential."

The Forage Testing Program has been certified for the past several years.

The Forage Testing Program formerly was part of the Grain and Hay Branch. The program now is part of the KDA's Office of Agriculture Marketing and Product Promotion.

The Forage Testing Program was

established to provide information about hay produced in Kentucky for producers as well as consumers. The hay analysis provided by the testing program provides nutritional values used to balance rations and provide producers with information enabling them to promote their product to consumers. The end result gives producers nutritional information they can use to produce balanced rations for their livestock and cut production costs by using only what is needed.

Field staff will visit farms to collect samples for a \$10 fee per lot. The sample is then processed and analyzed at the Department's Frankfort lab.

Producers also can use the results of the analysis to market their forages. They can list the forage's nutritional results and a picture of the forage on the Department's Web site.

For more information on the Forage Testing Program, contact the Kentucky Department of Agriculture at (502) 564-6571.

Kentucky State Fair celebrates centennial

By **LEEWOOD PUGH**

Kentucky Agricultural News

The 100th Kentucky State Fair will attract people from throughout Kentucky to have fun, compete and maybe even learn something.

The Kentucky Department of Agriculture again will be greatly involved in the festivities Aug. 19-29 at the Kentucky Fair and Exposition Center in Louisville. The KDA will join in on the historical theme of this year's fair.

In the South Wing, the Department will celebrate the history of Kentucky agriculture with a mock tobacco barn, antique farm equipment and other displays alongside the fair's historical education and culture booths. "We want to

attract non-agriculture people, the mainstream fairgoer, to our displays," said Rayetta Boone, director of the Kentucky Agriculture and Environment in the Classroom program. The old country store will be back at the fair with items from past and present.

The Department's West Hall displays will include the popular chick hatchery and the Farm and Home Safety booth, featuring a tractor rollover simulator. Another display will provide information about Kentucky Proud products.



The fair will open Aug. 19 with the traditional Commodity Breakfast. The Department's responsibilities at the fair will begin well before that as KDA staff will inspect all the rides and spray for flies and mosquitoes. Division of Show and Fair Promotion employees will help with the livestock shows.

About 650,000 people are expected to attend the fair for the rides, food, livestock and crop shows, art, music and other offerings.

Kenny Chesney, Brooks & Dunn and ZZ Top head the list of concert performers at this year's fair.

Tickets to the fair are available online or at the gate. Parking is \$5 per vehicle and is not included in the admission price.

The World's Championship Horse Show Aug. 22-28 will bring more than 2,000 entries to Freedom Hall. More than \$1 million in premiums will be awarded. Morning performances are free. Tickets for evening shows are available by calling 1-800-487-1212 or (502) 367-3100 (in Louisville); on the Web at www.ticketmaster.com; by mail, or at the door.

For more information on the Kentucky State Fair, visit the fair's Web site at www.kystatefair.org.

Interns join KDA staff



Ted Sloan

Students from six universities gathered in Frankfort in May to begin work as summer interns for the Kentucky Department of Agriculture. Pictured are, from left: front row – LeeWood Pugh, University of Kentucky; Emily Branstetter, Western Kentucky University; Agriculture Commissioner Richie Farmer; Katherine Wheatley, UK; and Brandon Fenley, UK; middle row – LaFarin Meriwether, UK; Rachel Richardson, Murray State University; Bill Withers, UK; and Patrick Odenweller, Auburn University; back row – Bryn Fallis, UK; Winston Grannis, Morehead State University; John Dyehouse, Eastern Kentucky University; Philip Price, WKU; and Bart Branstetter, UK.

Mikel will grade beef at Kentucky packing plants

KAN staff report

Dr. Benjy Mikel, a professor at the University of Kentucky College of Agriculture, recently completed training to become a USDA quality grader of beef carcasses.

This certification will help level the playing field between local producers and those with whom they compete to sell beef products.

"Dr. Mikel's certification will enable Kentucky producers who sell beef graded Prime or Choice to market their products as USDA quality graded and make more money," Agriculture Commissioner Richie Farmer said. "We hope more Kentucky beef producers will take full advantage of this opportunity by going the extra mile to produce a better product."

Mikel will travel statewide to selected packing facilities to grade car-

casses with the financial assistance of a grant from the Kentucky Department of Agriculture to cover travel expenses and USDA's grading costs.

Mikel will offer a service not available in recent years. This service will provide the Kentucky beef industry an additional tool to measure genetics as producers breed for improved carcass quality.

A quality grade is a composite evaluation of factors that affect the palatability of meat (juiciness and flavor).



Benjy Mikel

Beef carcass quality grading is based primarily on two factors: 1) the degree of marbling; and 2) the degree of maturity.

Marbling, known as intramuscular fat, is the dispersal of fat within the lean. Graders evaluate the amount of marbling in the ribeye muscle after it has been ribbed between the 12th and 13th ribs. The degree of marbling is the primary factor in determining the quality grade. The four grades used in quality grading are (from highest to lowest degree of marbling) Prime, Choice, Select and Standard.

The degree of maturity refers to the age of the animal from a physiological standpoint since the chronological age is rarely ever known. The degrees of maturity range from A to E. Approximate live ages are associated with carcass maturity. For example, an animal graded A for maturity would be assumed to be 9-30 months old. B maturity would be rec-

ognized as 30-42 months, C as 42-72 months, D as 72-96 months and E as 96 months of age and older.

After determination of the degree of marbling and maturity, these two factors are combined to determine a final quality grade. Producers can use the final quality grade to merchandise their product as a USDA Prime, Choice, Select or Standard cut of meat. Producers can now distinguish between the quality of steaks and charge accordingly, adding value to the product.

"The Kentucky beef industry owes Dr. Mikel a debt of gratitude for his extra effort in bringing this service to our producers and for all the benefit producers will receive educationally as beef cattle are made genetically better," said Warren Beeler, assistant director of the Kentucky Department of Agriculture's Division of Value-Added Animal and Aquaculture Production.

Be Kentucky Proud – buy Kentucky products

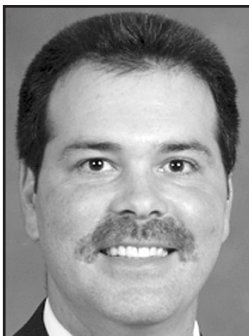
Kentucky Proud is starting its third year, and the Kentucky Department of Agriculture's marketing program is bigger than ever. Delicious, nutritious, and fresh Kentucky Proud food products are available from retailers and at farmers' markets all over the Commonwealth.

This past spring, more than 50 greenhouses and nurseries signed up to sell Kentucky Proud flowers

and landscaping materials. These products have their roots in Kentucky soil and are more likely to thrive in our conditions than plants from other states. The right plants can also help your home beat the summer heat and cut your cooling bills.

Produce cooperatives and individual growers are now offering Kentucky Proud fruits and vegetables. Look for the Kentucky Proud logo (which appears elsewhere in this newspaper) to find products grown right here in Kentucky. The sweet corn or tomatoes you buy may have been picked that very same day; the only way to get them any fresher is to grow your own.

Kentucky Proud catfish and shrimp, raised in Kentucky and processed in Graves County, can be found in supermarkets all over the Commonwealth.



Kentucky Agriculture Commissioner

Richie Farmer

Thanks to the Kentucky General Assembly, Kentucky producers now can sell products they process at home. You can find these products at some of Kentucky's 93 farmers' markets. Next to those fresh, tasty vegetables we've all come to expect are jellies, jams, sauces, salsas, and canned vegetables. Some markets offer flowers, crafts, and numerous other items. A few markets with refrigeration units sell locally grown beef. Kentucky even has four markets that sell bison meat.

Farmers' markets are a great deal all the way around. Consumers

get fresh, good-tasting foods and the chance to meet the people who made them. Growers get a larger share of the food dollar. Everyone has a good time in the sunshine and fresh air. Everyone wins.

Chefs and restaurants are discovering the value and quality of Kentucky Proud products. Gil Logan, executive chef at Churchill Downs, bought 12,000 pounds of pork products from John Medley's Kentucky Heritage Meats for Kentucky Derby weekend. He also bought cheese from Kenny Mattingly's Kenny's Country Cheese, blackberry jam from Wayne Shumate's WindStone Farms, and other Kentucky Proud products. The endorsements of Chef Logan and other leading Kentucky chefs mean consumers can buy Kentucky Proud foods with confidence that they are getting the best, freshest foods available.

To find out how to get involved in Kentucky Proud, or to find businesses that sell Kentucky Proud products, go to www.kyproud.com.

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Have a cow, dude!

Dairy farmer uses Web site to educate

By **BYRON BREWER**

Kentucky Agricultural News

Each day, fifth generation dairy farmer Stuart Mattingly of Marion County makes a unique offer to visitors of his Web site, www.10acresbackyard.com: Have a cow, dude!

In 1999, Mattingly – a full-time farmer who also loves playing on the Internet when milking chores allow – created his fun-farming site for children. With full credit to Bart Simpson for its paraphrased slogan, Mattingly's site allows young people to select a cow and then, through a cyber-newsletter, receive reports on its progress as far as milk production, calving, etc.

Aside from the e-newsletter, "Have a Cow Dude!" features a spotlighted "Top Producer (cow) of the Month," farm trivia quiz, an "Ask the Farmer" and "Ask the Farmer's Wife" opportunity, and much more.

"But when we did an online survey of who was enjoying the site, my wife Grace and I made a somewhat surprising discovery," Mattingly said. "A lot more people ages 20 to 80 years were logging on than young children. Of course, teachers may be among that group – they love this site, they've told me – and kids might not respond to such a survey, but we found a lot of people who grew up on a farm and later left it are enjoying the site.

"Now that really made *us* have a cow!"

Working in the Kentucky dairy industry has not been easy the past several years, Mattingly admitted. He owns the 200-acre "homeplace" where he grew up and now lives as well as another farm with 140 acres. He owns about 85 milking cows and about the same number of heifers.

In addition to his dairy operation, the Marion County producer grows tobacco, corn for silage and alfalfa for hay. He "double-crops" his cornfield with wheat, which is also used for hay.

"Dairy farming has always been a hard life," Mattingly said. "I like to work hard, but I also like to get paid. That is not always the case in the dairy business.

"Last year, I decided I had to either get bigger or get out of the business. I bought out one man's herd of 25 milking cows. I said to myself, 'You either have to milk 100 cows a day or you'll be milking none at all.'"

A dairy farm, he said, is a "family affair," so Stuart and Grace are assisted on their farm by sons John Stuart, Craig and Benjamin. The couple's oldest child, daughter Ann-Hill, is a student at the University of Kentucky.

Although his e-newsletter's subscription list is up to almost 2,000 these days, an expanded dairy farm does not

allow Stuart Mattingly the time to enjoy the computer as he would like. The newsletter has gone from weekly to monthly, and those asking questions of the "farmer" may have to wait a bit longer than a year ago, he said.

"The most

common question I have been asked over the Web site is, 'Do all cows have horns?'" Mattingly said. "The answer, of course, is no – but it has nothing to do with male or female, as some people think. No, some breeds nowadays have no horns; it has just been bred out of them. Others do have them, but they are polled [clipped] at an early age.

"One of the most difficult questions from 'Ask the Farmer' is, 'What about vegetarians?' Now, I don't raise beef cattle, but this lady was referring to those people who do not consume any animal products, including milk or cheese. I said, 'That is fine. That is an individual's choice, but that choice does not put dollars in my family's pocket.'"

One question Mattingly is having a tougher time answering for himself is about the future of dairy farming in Kentucky.

"You know, the idea of the family dairy farm is becoming a thing of the past," he said. "Farming has become more of a big business, and it's getting tougher for the smaller guys like us to stay profitable. But, God willing, my family will be milking cows here for another hundred years."

“

*God willing, my family will
be milking cows here for
another hundred years.”*

— Stuart Mattingly

Commissioner marks plant opening



Photos courtesy Kentucky Farm Bureau



Agriculture Commissioner Richie Farmer, top, addresses the crowd at the grand opening of the Commonwealth Agri-Energy ethanol production plant June 17 in Hopkinsville. Commissioner Farmer said the plant would "boost our state's rural economies, improve the air we breathe, and help wean our country from foreign energy sources." The plant, bottom, will buy corn from western Kentucky growers and produce 20 million gallons of fuel ethanol a year as well as distiller's grains for livestock feed, and carbon dioxide for production of dry ice.



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This entry won the KDA's Retail Garden Center Display Contest.

Louisville center wins contest

KAN staff report

A Louisville garden center has won the top prize in the Kentucky Department of Agriculture's Retail Garden Center Display Contest.

Boone Gardiner Garden Center was awarded the \$1,000 top prize. Two garden centers each took home second-place awards of \$550, and three garden centers each won \$300 for third place. Participating businesses were challenged to use Kentucky-grown plant material to create attractive, imaginative displays that promote the Kentucky Proud marketing program.

"The top six awards represent Kentucky garden centers from Rowan County to Calloway County," Agriculture Commissioner Richie Farmer said. "All the participants are to be commended for their creativity and their dedication to using Kentucky Proud nursery plants."

"Kentucky Proud plants are likely to do better because they are better suited to Kentucky's soil and climate. We encourage consumers to look for the Kentucky Proud logo at their local garden centers."

The Boone Gardiner display was based on the theme "Kentucky Color" in response to consumer demand for colorful plants during the spring. The plants were grown by garden center staff as well as Star Farms of Shelbyville and Earl Thieneman Greenhouses in Louisville.

"Many customers have said that they have seen the Kentucky Proud commercial campaign and have been very receptive to our efforts to market local horticultural products," the garden center wrote in a letter that accom-

panied its entry. "Our customers are pleasantly surprised when they discover that Kentucky grows so many flowering plants."

The second-place awards went to Beans to Blossoms in Murray and Allyson's Greenhouse in Berry. Hillcrest Nursery in Richmond, Rain Greenhouse in Clearfield, and Wilson's Nursery in Frankfort took third place.

The \$3,000 prize money was funded by a grant from the Kentucky Horticulture Council.

The Kentucky Department of Agriculture's Office of Agriculture Marketing and Product Promotion judged the 20 entries. Michael Judge, executive director of the KDA marketing office, supervised the judging, and marketing specialist Kelly Ludwig tallied the votes. Photos of each participant's display were mounted and identified only by number for judging.

Entries were judged on the basis of use of Kentucky-grown plant material (50 percent), promotional efforts to sell Kentucky Proud (30 percent), the variety of plants featured (10 percent) and creativity (10 percent).

Participating garden centers were required to showcase their displays for at least 10 consecutive days during May. They each received a free Kentucky Proud banner and signage for use in the displays. They submitted pictures of their displays and a written summary that included the Kentucky-grown items they used and where they came from.

For more information about the Kentucky Proud marketing campaign, call the Office of Agriculture Marketing and Product Promotion at (502) 564-4983.

Kentucky Proud program links buyers, producers

Continued from Page 1

Medley is thinking about adding a second retail location in Louisville.

"I think this is going to get even better in the future as chefs and other restaurants learn where they can buy from Kentucky producers," Medley said. Medley is impressed with how willing chefs are to work with him, especially as he learns how to do custom cuts to meet each restaurant's demands.

Kentucky Heritage Meats is a member of the Kentucky Proud marketing program. Kentucky Proud, which is administered by the Kentucky Department of Agriculture, supports the sales of locally produced fruits, vegetables, meats and other farm products. Kentucky Proud products are labeled so consumers know they are buying something fresh and home-grown. Producers add to their farm income when shoppers buy Kentucky Proud. Consumers get the best, freshest products available and keep their dollars close to home.

Many other producers and buyers have been connected through Kentucky Proud. Creation Gardens is a distribu-

tor and retail outlet for restaurants to purchase produce and other specialty items. Kentucky Premium Beef, developed by Grant County producer Mark Williams and his family, is distributed by SYSCO and Lococco Wholesale Meats.

Consumers can get Kentucky Proud products at Burgers Market and Doll's Market in Louisville, through many other retailers and at farmers' markets throughout the state.

Kentucky Heritage Meats is open on Thursday, Friday and Saturday from noon to 7 p.m. Medley can be reached at (502) 495-6341. Medley's Web site address is www.happyhollowfarms.com.

For more information on Medley, Happy Hollow Farms or Kentucky Proud, go to www.kyagr.com or www.kyproud.com.



John Medley

Plays with his food



Roger Snell

Food stylist David Leathers displays some of his food art during the SYSCO trade show in April at the Kentucky Fair and Exposition Center in Louisville.

Markets add canned goods, meats, crafts, more

By **LEEWOOD PUGH**

Kentucky Agricultural News

A record 96 farmers' markets are operating in Kentucky this year, offering a greater variety of Kentucky-produced items than ever before.

Agriculture Commissioner Richie Farmer urges consumers to take advantage of the opportunity to buy fresh, high-quality, good-tasting products made or grown right here at home.

"Farmers' markets are great for both the producer and the consumer," Commissioner Farmer said. "They give farmers a way to diversify from tobacco with low input costs and low risk. Consumers are happy because they can buy local, fresh products while helping their community. The Kentucky Department of Agriculture is committed to helping our farmers' markets grow and helping consumers find fresh, nutritious and good-tasting Kentucky Proud foods."

Growers of all ages and farm sizes have rekindled interest in farmers' markets statewide. Many retired people are returning to farming while others are trying to get a start at it.

As a result, farmers' markets are becoming big business in Kentucky. Projected gross sales at Kentucky farmers' markets for 2004 are \$5.2-\$5.4 million, according to University of Kentucky economists who studied the economic impact of farmers' markets in the Commonwealth. In 2003, Kentucky farmers' markets grossed \$4.8 million, 20 percent more than estimated mid-way through the year. Average sales per market were about \$55,000 last year. About 20 percent of gross sales of Kentucky produce occur at farmers' markets.

Boone and Scott County had the highest sales per vendor reported in 2003, with Lexington and Franklin County following. Farmers' markets located near or in metropolitan areas tend to have the best sales, but small-



Ted Sloan

Anderson County officials and partners in the Anderson County Farmers' Market unfurl the market's Kentucky Proud banner.

town markets also get good community support, the UK economists found.

Alongside the customary produce, consumers will find flowers, jellies, jams, sauces, salsa, crafts, gift baskets and many other items at the farmers' market.

Fresh fruits and vegetables are still the most popular items, said Janet Eaton, farmers' market coordinator for the Kentucky Department of Agriculture. Non-traditional items are doing well, she said.

Shoppers can find assorted varieties of heirloom tomatoes and peppers and more unusual items such as paw-paws and rhubarb. Some farmers' markets offer crafts such as gourds and herbal wreathes.

Fourteen Kentucky farmers' markets sell meat from refrigeration units at the markets. Four of those markets offer bison meat.

Kentucky Proud jams, jellies, salsas and other processed foods are available

at nearly half the state's farmers' markets, Eaton said. The General Assembly passed legislation that allows producers to process their foods at home. That has increased the number of products sold and the producers' ability to sell them, Eaton said. Producers can take home green beans that weren't sold, can them, and sell them later.

For more information and locations, go to the KDA Web site, www.kyagr.com.

Cooking, call-in program returns to WAVE-3 Sept. 2

By **LEEWOOD PUGH**

Kentucky Agricultural News

Anyone can prepare a delicious meal with fresh, high-quality ingredients. Kentucky food products make the best meals, and local chefs will show you how to use them. This is the setting for a Louisville television program co-sponsored by the Kentucky Department of Agriculture.

"WAVE 3 Listens" is a call-in show

that will air every Thursday from 10-11 a.m. Eastern time in September and October. Viewers can call in to discuss current topics, but questions are mainly focused on the chef or the food. Sponsored by General Electric, the Kentucky Beef Council and KDA, the show had its first run April 29 through May 27.

"We want to raise awareness about Kentucky Proud so consumers can go find the products they need," said Winifred Molohon, KDA marketing

specialist. "Wherever you shop or dine, ask for Kentucky Proud products."

Each show features a chef from Kentucky preparing dishes using only Kentucky Proud products. The Kentucky Proud program supports local growers who produce crops and food products to sell in supermarkets, at farmers' markets or in their own stores.

During the program's first run last spring, Chef Gil Logan from Churchill Downs prepared an appetizer and

entrée using beef tenderloin. Chef Jeff Jafri, from Jafri's Bistro at the Kentucky Center for the Arts, also appeared on the show. Several beef and pork selections are expected to be featured this fall.

GE donated the appliances used on the show, including the Trivection oven.

Recipes can be found on the WAVE 3 Web site at www.wave3.com. To find out more about Kentucky Proud, go to www.kyproud.com.

Bill Jackson's 38-year commitment pays off



Byron Brewer

Bill Jackson looks over some of his 40 acres of apples at his Bowling Green orchard.

By **BYRON BREWER**

Kentucky Agricultural News

An apple a day keeps the doctor away. It also allows Kentucky farmers to make a profit if they are patient and savvy. Unlike tobacco in its golden day, apple orchards are not overnight agricultural moneymakers. A commitment to gradual crop changeover and a certain business acumen are required to transform brown-leaf earnings into those that are sweet and delicious.

Bill Jackson, owner of Jackson's Orchard and Nursery in Bowling Green, was ahead of the curve. Thirty-eight years ago, he began planting apple trees along with the ancient peach trees that already were growing on his farm.

Apples and peaches have made Jackson's Orchard a centerpiece of agricultural progress in Warren County, where the family grows 20 different varieties of apples and 18 varieties of peaches. From the green Lodi cooking apples harvested in early June to the hard, tart Granny Smith apples picked in mid-October, Jackson has become a well-recognized authority on the apple business in the Commonwealth. And the Department of Agriculture's Kentucky Proud marketing campaign has brought the fame of both Jackson and his products to new heights.

"This [Kentucky Proud] program has done wonders for producers around Kentucky, and that has been the case with my apples and my peaches and the products I make from them," said Jackson, who runs the orchard with wife Shirley and daughter Cathy Otis. "The campaign has certainly increased the awareness of shoppers, who are actually now looking for products grown in Kentucky."

Apple cider, preserves, jams and jellies, apple butter and relishes also can be found at the farm store. The first image visitors to the operation see is a ver-

sion of KDA's Kentucky Proud logo at the bottom of the uphill farm entrance.

"Apple orchards are a five- to six-year commitment for a farmer," Jackson said. "You plant the trees and then wait that long before you harvest the fruit. You have to think investment when you buy into apples. You have to go into apples slowly, replacing whatever your cash crop is – tobacco, grain, beef cattle – with apple trees."

"Growing apples is a real commitment of time and of life. During the years when you are not harvesting those golden delicious, you have to be harvesting something or you and your family don't eat."

Jackson also makes cider for 11 different orchards in south-central Kentucky in a facility built with tobacco settlement funds.

Jackson worked with U.S. Department of Agriculture offices in Pulaski County, Ill., then came to Bowling Green to join FMC Corporation as a farm chemicals salesman.

"I was approached by one of my customers, Ed Hudgens, who had a farm with very, very old peach trees on it," Jackson said. "I signed a contract to buy it in 1966, and we began planting new peach trees and then apple trees on the spread. This area is good for apples and even better for peaches."

The 40-acre peach orchard became a 75-acre fruit enterprise: 40 acres of apple trees and 35 acres of peach trees. Jackson began apple production in 1975 and started selling cider in 1979. Thirteen years ago, he began his farm's famous fall festivals that have brought agri-tourism dollars to his orchard and to his community.

"It's all a gradual thing," Jackson said. "It's something you have to plan, not just go into it looking for a quick return. There are very few things in agriculture that you do not have to work hard for."

Kentuckians pitch in to help neighbors in need

KAN staff report

The Commodity Supplemental Food Program supplies nourishing meals to thousands of needy families throughout the Commonwealth. Generous citizens – including some of the clients – give from their own bounty to make other people's lives a little better.

People bring clothes, stuffed toys, books, magazines and other items to the CSFP warehouse in Louisville to share with clients. The toys are given away as gifts during the holiday season. One

woman picks up bread and rolls from her neighborhood supermarket and takes them to the CSFP facility and other service offices. A client brings vegetables from his garden.

The program serves nearly 17,000 clients out of the main warehouse in Louisville and through five other locations throughout the state, making it the largest program of its kind in the eight-state southern region.

The Kentucky program was awarded a Certificate of Excellence at the National Commodity Supplemental

Food Program conference in February in Washington, D.C. Only seven of the 32 states that participate in the CSFP program received the award, which recognized states that achieved a net increase of 5,000 or more clients between 2002 and 2003.

Besides the Louisville warehouse, the CSFP program is administered through God's Pantry in Lexington, Dare to Care in Louisville, America's Second Harvest of Kentucky's Heartland in Elizabethtown, the Northern Kentucky Area Development District

and the Purchase Area Development District. Those organizations distribute food through approximately 85 smaller agencies.

The Senior Farmers' Market program returns this year at locations across the state. The program, which debuted last year in Louisville, allows older people in need to redeem Senior Farmers' Market Nutrition Program coupons for fresh fruits and vegetables.

For more information, contact the Division of Food Distribution at (502) 573-0282.

Governor's Scholars honored



Ted Sloan

Thirty-two students at Kentucky colleges and universities were recognized at the Agribusiness/Governor's Scholars awards luncheon June 17 in Frankfort. Pictured are, from left: front row – Brittany Wilkinson, Sarah Meeks, Jonetta Tabor, Sarah Sheffel, Shannon Martin and Anthony Jones; second row – Elizabeth Hardesty, Lora Winstead, Sarah Small, Jordan Judy, Emily Hughes and Katie Ellis; back row – Aris Ceden, academic chair of the Governor's Scholars program; Pamela Coffey, Andrea Basham, Ben Oak, Marc Ettensohn, David Lewis, John Hendricks and Rodger Bingham, a deputy director with the Kentucky Department of Agriculture.

Clay family hopes catfish catch on

KAN staff report

For more than a decade, Clay County Judge-Executive James Garrison and his two sons, along with a family friend, have ventured away from the coal business in Clay County and shifted their efforts into catfish farming. They are among many producers who have entered the aquaculture industry in recent years, making it one of the fastest-growing sectors in all of agriculture.

Garrison adamantly wants others to get involved in aquaculture in Clay County, which has a high unemployment rate. Much of the land in Clay County was involved in the coal industry and now is not useful for crops or livestock. Garrison believes there is nothing better for the land than to build

ponds and start an aquaculture program to benefit the county as well as the aquaculture industry.

"Much opportunity lies within the aquaculture industry within Clay County," he said. "If people would utilize it, it could benefit the county and those who put time and effort into it to make it a success."

Garrison and his partners began their business with only two ponds and eventually worked their way up to 10 ponds and about 30 acres total of water.

With each pond harboring around 6,000 catfish per acre, this catfish farm produces three-pound fish every two years.

Unlike many catfish producers, this farm also hatches its eggs. Hatching your own eggs provides the advantage

of starting a fish crop and ending it as needed by market demand.

The pay lakes surrounding Clay County are the Garrisons' primary market. The catfish sell for an average of \$1.25 per pound. Most of these lakes like to receive 5,000 to 8,000 pounds, or 1,500 to 2,500 three-pound catfish, per week. Landowners also buy catfish from Garrison to stock their own ponds.

Garrison said he and his partners plan to have about 250 acres of water and are also considering producing freshwater prawn in separate ponds.

For more information about Kentucky aquaculture, contact Angela Caporelli, marketing specialist and aquaculture program coordinator for the Kentucky Department of Agriculture, at (502) 564-4983.

SYSCO promotes Kentucky Proud products

A leading food distributor has teamed up with the Kentucky Department of Agriculture to support the sales of Kentucky Proud products.

SYSCO joined the KDA and the Kentucky Cattlemen's Association to promote Kentucky Proud foods from

February through May. The Louisville-based company, which supplies 3,800 restaurants throughout the Commonwealth, promoted 40 food companies, including seven from Kentucky. SYSCO celebrated the success of the promotion with a Bluegrass Bash on June 6 at The Palace in Louisville.

"Many of the businesses that participated in the promotion saw a 50 to 60 percent increase in sales," said Winifred Molohon, KDA marketing specialist.

The participating companies were featured at a SYSCO trade show in April at the Kentucky Fair and Exposition Center.

Goat, veggie farming up as tobacco falls

KAN staff report

Fewer Kentuckians are growing tobacco, but more are producing meat goats and vegetables, the 2002 Census of Agriculture says.

The total market value of Kentucky farm products in 2002 was \$3.08 billion, slightly lower than the 1997 total of \$3.16 billion, according to the census, which was released this past spring by the National Agricultural Statistics Service. The total market value of farm product nationwide was \$200.6 billion, down \$734 million from 1997.

The number of tobacco farms in 2002 was 29,237, down 38 percent from 1997, when the previous agriculture census was taken. Harvested acres of tobacco fell 56 percent compared with 1997 as quotas were cut by more than half during that time.

Meat goat sales in 2002 jumped to more than 42,000 head from 5,000 head in 1997. Kentucky ranked fifth in the nation in meat goat inventory and third in sales.

The number of farms harvesting vegetables and melons for sale increased 31 percent between 1997 and 2002, with a 53 percent increase in harvested acres.

Kentucky continues to have the largest beef cow inventory east of the Mississippi River, with 1.1 million head. Total cattle inventory, 2.4 million head, was down 3 percent from 1997.

The number of women considered principal farm operators in Kentucky decreased 4 percent from 1997. Women made up 25 percent of the agricultural production population in 2002. The average age of a farm operator was 55, up one year from 1997.

Other significant findings of the 2002 Census of Agriculture included:

- The number of farms in Kentucky decreased 5 percent, while land in farms declined 1 percent.
- 67 percent of Kentucky farms sold less than \$10,000 worth of agricultural products in 2002, compared with 59 percent in 1997.
- Broiler production farms more than doubled from 1997. The number of broilers sold in 2002 was almost 2 1/2 times that of 1997.
- Corn acres were down 8 percent, and soybean acres increased 5 percent from 1997.

For more census statistics, go to www.nass.usda.gov/census/.

Short Rows: *A brief look at what's new in Kentucky agriculture*

Kentucky youth honored for ATV safety camp

Special to KAN

A Kentucky 4-H member has earned a place among an elite group of national winners in the Prudential Spirit of Community Awards competition.

Allison Hammer, 17, a recent graduate of Monroe County High School, has been recognized by Prudential Financial Inc. and the National Association of Secondary School Principals as a Distinguished Finalist. Her award is for planning and raising funds for an all-terrain vehicle safety camp for youth in her county after two of her friends lost their lives in an ATV accident.

"Allison recruited a committee of volunteers, secured a grant and other donations for the camp and coordinated the entire event," said Susan Guffey, Monroe County Cooperative Extension agent for 4-H youth development.

Hammer is one of only four young Kentuckians, and one of only 236 students nationwide, to receive the honor.

Listening sessions on animal ID scheduled

U.S. Department of Agriculture

The U.S. Department of Agriculture will hold two listening sessions near Kentucky in August to discuss the development, structure and implementation of a national animal identification program for all livestock and poultry animals.

Sessions will be held in Columbus, Ohio, Aug. 18 and Joplin, Mo., Aug. 27. They are among 11 public forums scheduled between July 10 and Aug. 31 throughout the United States.

USDA's Animal and Plant Health Inspection Service is working to implement a nationwide system to quickly and efficiently trace back diseased or potentially diseased animals. A premise identification system that will allow for the beginning of pilot programs to test identification systems is to be completed this summer.

For more information about the listening sessions and the National Animal Identification System, go to www.aphis.usda.gov/lpa/issues/nais/nais.html.

Pesticides, environmental assistance units joined

KAN staff report

The former Division of Environmental Assistance and Division of Pesticide Regulation have been combined into the Division of Environmental Services as a result of Kentucky Department of Agriculture reorganization.

The division regulates Kentucky's pest control companies, lawn care industries, pesticide dealers and applicators; operates training, licensing and certification programs, and registers pesticide products that are sold or distributed statewide. It also helps agricultural operations and local governments control weeds and pests, and administers the Department's chemical collection and Rinse and Return recycling programs.

The division is located in the Department's offices at 107 Corporate Drive in Frankfort. Division staff can be reached at (502) 573-0282 or fax number (502) 573-0303.

Beeler serves on ethics panel

Special to KAN

Warren Beeler of the Kentucky Department of Agriculture served on an ethics panel during the National Junior Swine Association's National Youth Leadership Conference May 20-23 in Dayton, Ohio.

The panel challenged youth to make ethical decisions in the swine industry and in life. Beeler is assistant director of the Division of Animal and Aquaculture Production.

The conference attracted 43 youth from 14 states. It was sponsored by the National Swine Registry, National Pork Board, Indiana Yorkshire Breeders, Inc., Top Cut Show Pig Sires, Kent Feeds, Inc., Penner Hampshires, Lean Value Sires, Akey/Sunglo Feeds, The Mitchell Insurance Agency, Just Charmed and the Lafayette Breakfast Optimist Club.

APHIS opens toll-free number for high-risk cattle

U.S. Department of Agriculture

The U.S. Department of Agriculture's Animal and Plant Health Inspection Service (APHIS) announced in June that a toll-free number to report high-risk cattle in the United States has been established. The toll-free number for the bovine spongiform encephalopathy (BSE) surveillance program is 1-866-536-7593.

As part of its expanded BSE surveillance effort, APHIS will work closely with cattle producers, renderers, veterinarians, and others to obtain samples from high-risk cattle targeted in this program. Callers reporting high-risk cattle will connect with a local APHIS office that will provide additional information. USDA will help defray costs incurred by industries participating in the surveillance program for such items as transportation, disposal and storage, and tested carcasses.

APHIS' enhanced BSE surveillance effort aims to test as many high-risk cattle as possible within the next 12-18 months.

Additional information about the BSE surveillance plan is at www.aphis.usda.gov/lpa/issues/bse-enhan_surv/bse-enh_surv.html.

National Angus Conference in September

Special to KAN

The 2004 National Angus Conference and Tour will be Sept. 14-17 in Roanoke, Va. The annual event includes a one-day conference and two-day tour for cattle producers wishing to learn more about important advancements in the industry.

The conference, hosted by the American Angus Association and the Virginia Angus Association, begins at 8 a.m. Sept. 15. The conference will include presenters from Virginia Tech, the U.S. Department of Agriculture, the American Angus Association, the National Cattlemen's Beef Association, businesses and Angus farms.

The early registration deadline for the event is Aug. 15, with fees of \$75 on or before the deadline. Participants can register after that date until the day of the conference for \$100. To register, call Linda Campbell at (816) 383-5143 or register online at www.angus.org.

For more information about the event, go to www.angus.org or call the American Angus Association at (816) 383-5100.

Loans offered for eastern Kentucky farmers

Special to KAN

The Mountain Association for Community Economic Development (MACED) has allocated loan funds and managerial assistance resources to help small farmers implement diversification projects across eastern Kentucky. Funds from MACED's Agricultural Diversification Lending Program may be used for the following.

- Working capital for new or existing farm diversification projects.
- Lines of credit for financing receivables for existing food-related retail or wholesale businesses.
- New equipment purchases for diversification or value-adding projects.
- On-farm renewable energy projects.
- Matching funds for the Agricultural Development Fund grant programs.

For more information or to request a loan application, contact Jonathan Harrison, Business Development Director, by phone at (859) 986-2373 or by e-mail at jharrison@maced.org. The MACED Web site address is www.maced.org.

Society seeks Parker products

Special to KAN

The John P. Parker Historical Society in Cincinnati is looking to acquire Parker farm implements and other products for a forthcoming exhibit and its permanent collections.

Items sought include a sugar mill, corn crushers, iron frames for schoolhouse seats, steam engines, sash weights, boilers, threshing machines, grass toppers, clod pulverizers, portable engines, apple crushers, Samson and Little Samson tobacco presses, plows, improved Parker steel frames, and flour barrels and sacks.

For more information, contact the John P. Parker Historical Society at (513) 242-4521; by fax at (513) 242-4507; or by e-mail at cbnuckolls@aol.com.

CLASSIFIED ADVERTISEMENTS

NOTICE: Agriculture-related classified ads are run free of charge in KENTUCKY AGRICULTURAL NEWS. FOR SALE items must be restricted to residents of Kentucky. Address advertisements to KENTUCKY AGRICULTURAL NEWS, 7th Floor, 500 Mero Street, Frankfort, KY 40601. PRINT your name, address and city or county plainly. All communications and transactions must be made between interested parties, and the Department of Agriculture assumes no liability for such transactions. The Department of Agriculture also reserves the right to refuse advertisements as well as dismiss advertisements due to date, space restrictions, etc. Persons using this service are encouraged also to utilize private press media for their advertisements.

ANIMALS

FOR SALE: Duroc, Landrace, Yorkshire, and Crossbred Boars and Gilts. Bart and Sarah Jones, Scottsville, KY, (270) 622-2005, bwjones@nctc.com.

FOR SALE: Red Angus bulls, cows, and heifers. EPDs and performance data on all cattle. Semen and embryos also available. Red Hill Farms, Bart and Sarah Jones, Scottsville, KY, (270) 622-2005, bwjones@nctc.com.

FOR SALE: Katahdin hair sheep. Registered and commercial. (859) 428-1491.

CHAROLAIS PERFORMANCE YEARLING BULLS. Sired by TT Real Stryker 1953H. Very good EPDs with above average weaning and yearling weights. Good pedigrees. \$1,200 each. Free delivery within 50 miles. River Ridge Farms. Call (270) 528-3323, ask for Greg, or e-mail glsweet@scrtc.com. Canmer, Ky.

FOR SALE: Registered service age Holstein bulls. A.I.-sired from high producing, high testing cows. Jm-Mar-D Holsteins, 3638 Trimble Rd., Adairville, KY 42202. Call Jim at (270) 539-9072.

TRAMMEL CHAROLAIS: Bulls, females, tops in Kentucky. Bulls test for 10 years. Bulls available with low birth weights and high weaning weights. Reasonable prices. Fred D. Trammel, 527 Trammel Rd., Bagdad, KY 40003, (502) 747-8864.

BOER GOATS FOR SALE: Registered bucks and nannies, fullbloods and percentages with papers, quality breeding and show stock, contact Larry Cole, Cole's Creek Boer Goats, Bowling Green, Ky., (270) 777-0054 or (270) 535-0054.

ANIMALS: Boer goat does for sale. Top quality. Starting at \$600. Also, bucks for sale. Lillian H. Kinsey, (502) 857-4778, lilys@iglou.com.

FOR SALE: Registered Border Collies – adorable – well marked – black & white – shots & wormed – (270) 465-7961.

50 BLACK OR BW FACED OPEN HEIFERS – wgt. approx. 800 lbs. All shots & vet checked. 1/4 Hol – 3/4 Angus. Helm Farms, Perryville, Ky., (859) 332-7912.

FOR SALE: Registered Boer goats; bucks and nannies, fullbloods and percentage with papers. Garden Gate Boer Goats, (270) 325-2972.

MINIATURE HORSES, for fun and profit. AMHA registered. DNA'd horses of quality. Reasonable prices. Jean Daniels, Forest Farm Miniature Horses, 8080 Subtle Road, Edmonton, Kentucky 42129, phone (270) 432-5836, e-mail a61853@scrtc.com, Web page www.minihorse.ws

FOR SALE: Registered Angus bulls, A.I. sired, EPDs that meet program guidelines, fully vaccinated, fully guaranteed, delivery available. Call (270) 384-0327. Elk Creek Angus, J.M. Shelley, Columbia, Ky.

FOR SALE: Registered Boer goats; bucks and nannies, full bloods and percentage with papers. Call (270) 749-4232.

FOR SALE: New Powder River Chute. Nine cows and one bull. Excellent starter herd. For details, call (270) 358-3758.

FOR SALE: Polled Hereford and Gelbvieh bulls. Meet Bull Program standards. Clifford Farms, (859) 234-6956.

FOR SALE: Registered Limousin bulls. Black Polled and Red Polled available. Call Donnie or Joey Massey, (606) 864-6961.

FOR SALE: Purebred Charolais Bulls. Hamilton Charolais, Stamping Ground, Ky. Call Jim Hamilton at (502) 535-6203 or (502) 535-6974 or e-mail hamil535@bellsouth.net.

FOR SALE: Registered Angus bulls and heifers. Bulls eligible for 50% cost-share. Call nights (502) 863-6342, days (859) 221-5958.

FOR SALE: AKC Labs. Absolutely beautiful. Black or yellow. Shots, wormed. \$125-\$250. Love people, hunting and swimming. Phone (270) 879-8708. Delivery possible.

FOR SALE: Registered English Shepherd pups. All-purpose dogs, farm-raised. Shots, wormed. Contact Janice Sallee, (270) 465-7848.

FOR SALE: South American llamas. Males and bred females. Registered; some microchipped. Assorted colors and wool types. Friendly, and in excellent health. Call (606) 379-6040, or e-mail at Dscbuis@aol.com.

FOR SALE: Lovable and friendly llamas, males and females of all ages, breeding pairs, stud quality / pet quality males. Guard llamas for small herd animals, sheep and goats. Over 10 years experience and expertise will serve you after your purchase. Call (859) 341-4188 or e-mail drycreek@fuse.net.

FOR SALE: Purebred Angus bulls and reg. Angus heifers. Pottinger Angus Farm. Call Randy at (270) 324-3062 or Herman at (270) 324-3423 or e-mail pfangus@juno.com.

FOR SALE: Polled Hereford bulls & heifers. (502) 348-4167. Moran Farms - Bardstown - Bloomfield.

BRANGUS CATTLE FOR SALE: Registered, pure-breds and commercial black Brangus bulls and heifers. EPDs available with several qualifying for grant monies. If you are interested in decreasing calving problems and pinkeye and increasing weaning weights then you would be interested in Brangus cattle. Circle C Brangus, Big Clifty, KY, (270) 242-7006, susanc@aggressiveonline.net.

FOR SALE/STUD SERVICE: Horses / ponies (all types), new / used trailers, metal roofing & siding, Mule Kote Paint, new / used tack (over 30 saddles), feed store (10% horse feed \$4.25 / 50lb), Wrangler, Panhandle Slim and Lucille clothing, watches, childrens and adult cowboy hats, chaps, ladies western purses, boots, etc. Gray AQHA stud service Poco & Easy Jet \$200 / \$100. L&R FARMS, 1239 Morgantown Rd. (Hwy. 70), Brownsville, KY 42210. Phone (270) 286-9465, (270) 792-6636.

FOR SALE: Club calves. Maine and Chi crosses. Reasonably priced. Excellent quality. Call for detailed information. Staley Farms, Sharpsburg. (606) 247-2008.

FOR SALE: Simmental bulls, red and black, polled and AI sired. Burton's Simmental, Columbia, Ky. Phone (270) 384-5255.

FOR SALE: Registered Angus cattle, bulls and heifers. Balanced EPDs. Fall Creek Angus, Monticello, Ky. Call nights (606) 348-6588.

FOR SALE: Registered and commercial Angus bulls. Good lines, large selection, 3-7 years old. Contact Jason Smith, (270) 846-4972 and leave a message.

FOR SALE: Modern Simmental bulls — polled. AI sired, solid patterned reds or blacks, great EPDs. Chowning's Wind Rose Farm, Berea. Call (606) 986-3284.

FOR SALE: The University of Kentucky offers thoroughbred and quarter horses of various ages for sale during the year. For information about available horses, call (859) 257-7509.

FOR SALE: Kentucky mountain saddle horses. Reg. chocolate. Babies \$2,000. Bred mares. Mares with babies. Call (859) 987-7151 nights.

FOR SALE: Registered full-blood Pinzgauer heifers and bulls ready for service. Contact: Dickson's Pinzgauer Farm, Bowling Green, KY, (270) 529-2962.

EQUIPMENT

PLANS TO BUILD YOUR OWN BAND SAW-MILLS. "The Lum-BR-Jak" can saw up to a 30" diameter log. "The Yellow•Jak•It" can saw up to a 36" diameter log. Introductory information \$3 U.S.A. or \$4 Canada, U.S. funds only. Builders plans / packets are \$48.50 each U.S. or \$51 each Canada (in U.S. funds only). A builders 48 min. video w / 40-page supplement book, same price as plans. Call or write Bill Reeks, 7104B U.S. Hwy 231 S., Cromwell, KY 42333-9605, (270) 274-3361.

PORTABLE BANDSAW MILL: 24 horse Honda, 36 in. diameter x 16 ft. length log capacity, 17" throat depth, trailer package – \$6,500. Will also build to your specifications. Call Jonathan 8 a.m.-5 p.m. CT weekdays @ (270) 401-1529.

PROPERTY FOR SALE

164 ACRE FARM IN LOGAN COUNTY: Fenced and creek for cattle, deer, turkey and small game for hunting. 20 minutes from Bowling Green, very private on Old Greenville Rd with county water available. Priced to sell at \$179,000. Call (270) 542-6844.

120 ACRE FARM FOR SALE, Williamsburg, Ky. (Whitley County) 3-bedroom house, 1 bath, full basement. Three ponds, 2 stocked with fish. Three barns and other buildings. Creek runs through property. Call (606) 549-2524.

BEAUTIFUL BUILDING LOTS. 10 left. All have growing timber or market-ready Christmas trees. One stocked pond; good hunting; approved for septic systems; good aquifer approximately 400 feet deep. Meade County, northwest of Brandenburg. Reasonably priced from \$9,500. Timber Trace, (502) 339-6455.

88-ACRE FARM, with barns, deep well, ponds, and timber. Adjacent house on 18-acre hilltop, four years old, 4,600 sq. ft. Timber Trace, (502) 339-6455.

HOUSEHOLD

KENTUCKY HOSPITALITY II cookbook by the Ky. Federation of Womens Clubs contains over 1,000 recipes from members across the state plus excellent history of our state and is on sale for \$20 which can be ordered by sending a check made to KFWC and mailed to Romenza Johnson, 3341 Cemetery Rd., Bowling Green, KY 42103.

FOR SALE: Bathtub enclosure. Not used much. Exercise machine. Good condition. Call (270) 842-2657.

FOR SALE: Cookbook. \$10 inclues S&H. A collection of Family Favorite Recipes compiled by the members of Mt. Lebanon Missionary Baptist Church at Alvaton, Ky. Contact Michelle Corder, 1533 Cooper Dearing Road, Alvaton, Ky. 42122.

KENTUCKY SAMPLER COOKBOOK is a cumulative work of the members and friends of The Embroiderers' Guild of America, Louisville Chapter and contains the embroidery chart for the Kentucky Sampler pictured on the cover. Great gift. Send \$10 plus \$2 postage to Judi Smith, 4605 Southern Pkwy, Louisville, KY 40214.

I DO MACHINE QUILTING, pretty designs. I furnish batting & thread, reasonable prices. Mail top & lining to me & I will mail back to you plus postage. (270) 842-0430.

MISCELLANEOUS

40th ANNUAL ANTIQUE SHOW AND SALE, Knights of Columbus Hall, Bowling Green, Ky., Sept. 10, 11 and 12, 2004. Sponsored by Alpha Theta # 662 of Epsilon Sigma Alpha Philanthropic Sorority. Proceeds go to Community Projects and St. Jude's Research Hospital. (270) 782-1479.

FOR SALE: A large cut rock from white stone quarry, over 100 years old. Call (270) 842-2657.

WANTED: Buckwheat pillows. Call (502) 423-8612.

WANTED TO BUY: Old barns, old log cabins and old wood. Call (859) 294-0390.

WANTED – FISHERMEN – Use Cumberland River Farm Campground as your fishing camp. Full hookups, hot showers. Boat dock approx. 1 mile. Shady beach area. Located on the lower Cumberland River in Livingston County. Near LBL and Paducah. (270) 928-2180 or e-mail hmaupin@smithland.net.

WANTED: Kentucky State Fair programs, ribbons, other items with the name of KSF affixed. Also, programs, books, etc. related to Saddle Horses and Hackneys. Send item, condition, price. E-mail tkccsa@aol.com or write Box 389, Lexington, KY 40508.

FOR SALE: Custom sawn turnings – mantel pieces – cherry, oak, ash, walnut. (270) 427-4569.

SEEDS/PLANTS

BLUEBERRY PLANTS, Kentucky grown blueberry bushes. Kentucky Nursery License No. 85 A. Member of Kentucky Blueberry Growers Association, Inc. Low-maintenance crop with income of \$9,000 to \$18,000 per acre average possible. Larry Martin & Jean Daniels, Bluegrass Blueberries, 8080 Subtle Road, Edmonton, Kentucky 42129, phone (270) 432-5836, e-mail a61853@scrtc.com, Web page www.blueberries.biz





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roots here, too.*

The best plants for a Kentucky garden or yard are those that are born and raised here. Ask for Kentucky Proud bulbs, plants, saplings, shrubs and other garden products at your local garden center.

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